



45TH & 7TH

NEW YEAR'S EVE

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FOR THE TABLE

Selection of Bread Cultured butter, chilli butter

Oscietra Caviar Blinis, truffled sour cream

Fried Rock Oysters Sriracha mayo

STARTER

Yellowtail Carpaccio Yuzu truffle ponzu, micro herbs


Beef Tataki Anchovy dressing, rocket, parmesan

Oyster Mushroom Tempura Cep & truffle seasoning 

MAIN

Whole Lobster Tail Thermidor Stracciatella, fennel

Dry Aged Bone in Sirloin Steak Roasted potatoes, chimichurri

Beetroot Wellington Roast vegetables, red wine jus 

DESSERT

Miso Cheesecake Berry sauce

Cannoli Pistachio filling, candied orange

Coconut Panna Cotta Passionfruit, mango

 Vegetarian  Gluten Free  Vegan

If you have any allergies or dietary requirements, please inform a member of our team. There will be a discretionary 12.5% service charge added to your bill. All prices inclusive of VAT.

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